

# Woman's Viewpoint

## EVEN BABIES WEAR CRETONNE FROCKS



BLUE AND PINK CRETONNE APRON BORDERED WITH BLUE

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, July 27.—We have fallen victims to the allure of cretonne this summer in a marked degree. Under the name of "garden clothes," coats and suits, frocks, aprons, hats and parasols are offered for the wearing of women who do not intend to set foot in a garden during the entire summer. Our houses are filled with it from top to bottom, all our belongings are lined with it, from trunks and bandboxes and automobiles; toilet articles are covered with it; tablecloth and dolly sets are made of it; bathing suits are trimmed with it. And now the children, who must have what their elders have, have adopted cretonne, and it suits them so well that it seems as if we might leave it to them. We say that children's possessions are their elders', but perhaps the reverse is nearer the truth.

Now that women are wearing their skirts sixteen inches off the ground, with straight coats and patch pockets, big turned-down collars, and simple sailor hats with bobbed hair under, one might accuse them of copying the children, and he would be right. At any rate children's latest imitation, the adoption of cretonne, is a success. Little frocks of this material in a small patterned design,

worn with a plain white guimpe, and trimmed perhaps with bindings of solid color, are irresistible on chubby little girls.

Sometimes the cretonne forms a pinafore with big armholes to slip over a white frock and protect it from dirt and grass stains. There are pockets in it to delight the heart of any feminine being, even if she has only counted four summers. Straight little models with belts are shown for slender babies, and charming middie blouses with knitted skirts for their older sisters. Hats and bonnets match the frocks, and are of the quaintest Kate Greenaway shapes. The skirts are all short enough to show the bare little knees, but short skirts, however, questionable they may be for grownups, are very chic for children. Little petticoats that hesitate between knee and ankle and cannot make up their minds whether to be long or short will make even a baby look dandy.

Just her tiny accessories may be in keeping she is provided with a rubberized cretonne pail, this very up-to-date little lady of 1915; and she has a play bag of the ubiquitous material in which to keep her sand set. Even her beach playthings, spade, rake and bucket, she carries in a cretonne bag, and she is quite satisfied by the primitive brightness with which the child-study specialists say she should be surrounded.

(Copyright, 1915.)

## THE MELON SEASON.

Spiced Cantaloupes.

Peel the fruit and remove the soft inner part. Cut the rind into strips and put in a preserving kettle lined with vine leaves. Sprinkle each layer of citron with a pinch of powdered alum. Add just enough water to cover the fruit, then put several layers of the vine leaves over all. Cover with a closely fitting lid, and steam for two and a half hours, taking care that the contents of the kettle do not boil. Drain the fruit and throw it into cold water. Soak for three hours, changing the water three times. Drain the fruit and weigh it. To every two pounds of the cantaloupe allow two pounds of sugar and a cup of water. Add the sugar and water over the fruit and boil, skimming frequently. As soon as the boiling point is reached lay in the fruit and a few bits of sliced ginger root. Simmer until the rind is clear and can be pierced with a fork, then remove and lay on platters to cool. Add to this sirup a quart of vinegar for every two pounds of fruit, two tablespoonsful each of ground cinnamon, cloves and mace tied in tiny cheesecloth bags, and a small tablespoonful of turmeric. When the sirup boils, put in the fruit again and let it simmer ten minutes. Pack in jars, and fill with the boiling liquid. Seal.

Stuffed Cantaloupes.

Cut very small melons in half and remove the seeds. Soak in brine for three days. Pressen, wipe dry and stuff with the following, putting the halves together and tying with stout twine: Two tablespoonsful of scraped horseradish, one teaspoonful of mace, the same of nutmeg, two of chopped garlic, a little ginger root, four tablespoonsful of white mustard seed and twelve whole black peppers. For two cups of this mixture allow one tablespoonful of salad oil, the same of sugar, and half as much ground mustard. Pack the melons in a stone jar, and pour scalding vinegar over, draining it off and reheating three times at intervals of two days. Not ready to eat for several months, but will keep a long time.

Sweet Watermelon Pickle.

Take two pounds of watermelon rind, one cup of salt, four quarts of water, two quarts of vinegar, two cups of sugar and one-fourth cup of mixed pickle spices. Pare the rind and remove all the red portion of the melon, cut in strips or small squares and soak in salt water over night. In the morning soak in fresh water for an hour, and drain. Tie the spices in a bag and put them in a saucepan with the vinegar and sugar, and boil about fifteen minutes until the liquid is clear. Add the watermelon rind and boil until it is tender, but do not allow it to boil soft. Test with a straw. If the straw is easily inserted to the rind and from the rind to the seed, it is done. Drain the sirup with a skimmer and put in glass jars. Boil the sirup down a little longer until it gets somewhat thick; pour it over the rind in the jars and seal airtight.

Watermelon Preserves.

Pare and cut the white in slices and boil it a few minutes until tender, then measure as much sugar as rind and boil the same as any other preserve.

Currant Catsup.

To five pounds of currants allow three pounds of sugar, one tablespoonful of cinnamon, one tablespoonful of cloves, one tablespoonful of allspice, one teaspoonful of black pepper, one teaspoonful of salt and half a pint of vinegar. Mash the currants and rub them through a sieve; then add the other ingredients and boil for twenty minutes. Bottle as you would tomato catsup. It is delicious to serve with cold lamb, mutton, chicken, etc.

There are wall papers with wide stripes of two colors. The black and white striped papers are perhaps the most striking of them all, and these are used with black and white furnishings of various sorts, in accordance with the still persistent craze for black and white interiors.

## ANOLA

Sugar Wafers  
Something different, something new. Crisp, chocolate-flavored confections with the most delicious creamy filling.



NATIONAL BISCUIT COMPANY

## Why Iron By a Hot Stove



National Electrical Supply Co. 1329-1330 N. Y. Ave.

## May Help if You Have Tuberculosis

Proper diet, fresh air and temperate habits aid persons suffering from Tuberculosis. Often more is needed. Reports show that Eckman's Alternative has brought about many recoveries. Read what it did in this case.

Madison Lake, Minn.  
"Gentlemen:—In December, 1908, I was taken with hemorrhages of the lungs, which continued for several weeks, each time to my bed. My doctor advised me to go West. In November I started for Denver, Col. After my arrival I met Michael Brody, who, upon learning of my condition, urged me to take Eckman's Alternative. I kept on taking the medicine and improved fast. In March, 1910, I returned home. I am entirely well, have a good appetite and sleep well. When I left Denver my weight was 130 pounds. I now weigh 165, my normal weight. I thank God and your Alternative for my health." (Abbreviated.)

(AMIDVAT) PAUL L. PASNACHT.  
Eckman's Alternative is most efficacious in bronchial catarrh and severe throat and lung affections and upbuilding the system. Contains no harmful or habit-forming drugs. Accept no substitution. Small size, 5¢; regular size, 25¢. Sold by leading druggists. Write for booklet of recoveries.

Eckman Laboratory, Philadelphia  
Sold by O'Donnell's Drug Store in Washington, D. C.

## AMERICAN FASHIONS.

BY LILLIAN E. YOUNG.

Pique, finely twilled, is splendid for children's dresses. It wears well and looks particularly crisp and fresh when laundered. The design of the sketch for a six or seven year old girl will make up exceptionally well in pique with a touch of hand embroidery, which can be kept white or worked in delft blue or pink cotton.

A long-waisted blouse pattern can be used for the top by cutting away the sides about two and a half inches inside the shoulder seams, then curving



SIMPLE HAND EMBROIDERY ADDS A PRETTY NOTE TO THIS PIQUE FROCK.

The cut over to the side seam far below the armhole. This allows the deep cut at each side. Then cut an arched piece away from the lower edge of the center front and back to allow glimpse of the flesh. A thin material, batiste or handkerchief linen, is used for the short sleeves and sides of the blouse, and for the small finishing neck and sleeve ruffles.

The skirt is full and straight, being evenly gathered all around the top. The embroidery here introduced is the simplest design to follow, for it is merely small leaves worked at either side of an outlined vine. The leaves

should be slightly padded and worked in mercerized cotton.

The embroidery appears at each side of the long waist where it curves down over the skirt, and again on the skirt itself following a few inches below the line of the same curve. Then, where the short sleeves are set in the armholes, a line of the embroidery covers the seam, forming a very neat and attractive finish.

The dress fastens in back, and the waist is tied through the curved opening that corresponds with the one in front.

## To Remove Summer Stains.

Wagon Grease.

Softened with lard or oil and wash in soap and water.

Tea and Chocolate.

Sprinkle with borax and soak in cold water. Glycerin will aid in removing tea stains. Soak the spot in glycerin, then wash.

Coffee and Fruit.

Spread the stained surface over a bowl or tub. Pour boiling water through it from a height, so as to strike the stained part with force.

Mildew.

This is difficult to remove if of long standing. Wet with a paste made of one tablespoonful of starch, the juice of one lemon, soft soap and salt and expose to the sun.

Scorch.

This can be removed if the threads are uninjured. Extract the juice of two onions, add one cup of vinegar, two ounces of fuller's earth and half an ounce of soap. Boil, spread over the scorched surface. Let it dry in the sun. Wash out thoroughly.

Perspiration.

Wash in soapsuds and place in the sunshine. If the stain is stubborn wet it with borax and water, or ammonia and water, and spread over a bowl of boiling water. Apply a 10 per cent solution of oxalic acid, drop by drop, until the stain begins to brighten. Dip at once into water. If it does not disappear repeat the process. After it is removed rinse at once thoroughly, using borax or ammonia in the rinse water. This is to neutralize any acid that may linger. Oxalic acid will not injure fabrics, but it is a poison and should not be left around.

Iron Rust.

Iron rust can often be removed from white clothes by rubbing the spot with a ripe tomato, then cover with salt and let it dry in the sunlight. Finally wash out in clear warm water.

Grass.

Before wetting rub the stain with melasses and wash in the usual way. This may be used on either white or colored material.

THERE'S use for Uneeda Biscuit every day, in every home, in every street, in every town.



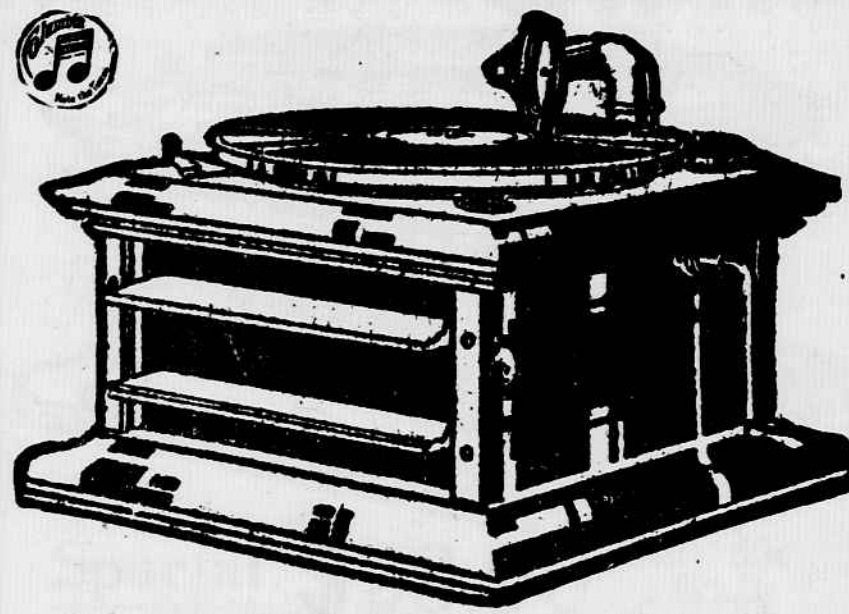
are uniformly fresh, uniformly good.

5¢ NATIONAL BISCUIT COMPANY

## Our Special Eclipse Offer

It's a genuine Columbia Grafonola—with the famous purity of tone and accurate reproduction that you don't get in any but a Grafonola.

Small enough to take in your canoe; big enough for the home or camp.



Special \$28.90 Only 50¢ a Week

Including 12 Record selections of your own choosing. Oak or Mahogany case.

Other models—\$17.50 to \$200—all on easy terms if you wish.

House & Herrmann SEVENTH & EYE STREETS

## IT'S PERSONAL AND EXPERT SERVICES YOU NEED.

And that's just what you are offered by advertisers in The Star's Classified Business Announcements column.

Men who specialize on the upkeep of the house and home, retail merchants, dress-makers, milliners and artisans of all kinds make their announcements through The Star's classified columns.

The Coolest Store in Town

THE BOSTON CORNER  
S. Kann Sons & Co.  
322 ST. AND PENNA. AVE.

Open Daily, 8:15 a.m. to 5 p.m.

K... F... S...

## Good News—Read It!



Kann's Garment Store Offers Tomorrow (Thursday)

## SENSATIONAL REDUCTIONS Suits, Skirts, Bathing Suits

To Dispose At Once of All Surplus Stocks Prior to a Semi-Annual Stock Taking In the Garment Store.

Your Apparel Money Will Do More Than Twice Usual Duty as These Great Lots Will Show

Best be here early, however, because such a sale coming from this store is sure to bring a rousing response.

**Tailored Suits** Of fine all-wool fabrics. Formerly to \$45. **Reduced to \$12.95**  
**Palm Beach Suits** Plain and Norfolk styles. Formerly to \$15. **Reduced to \$5.00**  
**Linen Suits** Limited number. Formerly to \$15. **Reduced to \$5.00**  
**Wash Skirts** 300 Stylish, Perfect Fitting Skirts. Were \$2.48. **Reduced to \$1.19**  
**Bathing Suits** In blue and black silk poplin. Were \$5.00. **Reduced to \$2.98**

Extra salespeople ready for the crowds when the store opens at 8:15 a.m. Garment Store—Second Floor.

## EVERY KIND OF Colored Wash Voile

In Greatest Demand. Offered in This Thursday Sale of 35c Qualities at.....

25c

2,500 yards in this big clean-up tomorrow—every style a good one and 38 inches wide.

Select from Printed Seed Voiles, Plain Seed Voiles, Woven Stripe Voiles, Floral Voiles, Russian Cord Voiles.

Find them at Bargain Table—Street Floor—at 25c yard.

## LOVELY CREATIONS IN Sheer Organdy Sleeveless

GUIMPES 40c

Our Special 50c Value. Tomorrow Only At.....

Sheer, crisp organdy of excellent quality, is used in these Dainty Guimpes. The trimmings consist of exquisite sprays of hand embroidery on front and on collar.

Don't miss this opportunity—find them at the Neckwear Store—Street Floor.

## Down Come the Parasol Prices

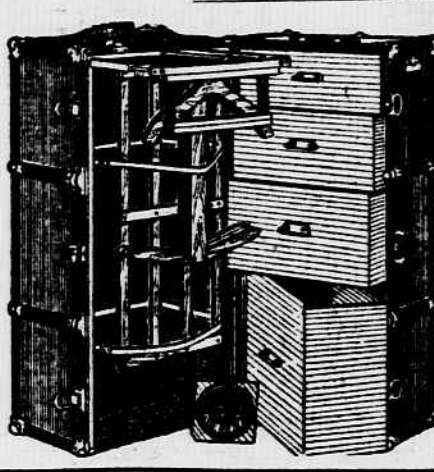
200 Former \$2, \$2.50, \$3 and \$3.50 Values, for a Quick Clearing, Each..... \$1.50



Do not miss this chance to get a new parasol—the assortment is an exceptionally fine one, including Plain Taffetas, Shirred Effects, Ribbon Border Effects, in the most fashionable colors and novelties. Handles are very attractive in their quaint shapes and styles. We must reduce the stock, that is the reason for the big cut in price.

Parasol Store—Street Floor.

## WOMEN!—MEN! \$15.75 \$25 Wardrobe Trunks, Because We Close a Maker's Surplus



This Is Your Chance to gratify that desire to own a wardrobe trunk and enjoy the comfort of a wardrobe trunk. There's a place in a Wardrobe Trunk for Everything. Easy to pack and once packed everything is kept from being muddled and wrinkled. Hangers on rollers for dresses, skirts, coats, trousers, etc.; drawers for small apparel, and a section for hats. You can "live in these trunks while on your vacation." None of the old-fashioned way of unpacking and hanging things up in hotel closets—these trunks are wardrobe and bureau combined and are easily locked when leaving your room.

Strongly constructed, full size; COMPLYING WITH THE REGULATIONS OF THE INTERSTATE COMMERCE COMMISSION, therefore exempt from any overcharges because of size. Interior handsomely faced with lavender color kersey, lined with gray. 45 trunks to go at \$15.75 each. Regularly \$25.00. Trunk Store—Third Floor.

## 4 Lots Palmer's Hammocks

At July Clearing Prices to Assure Immediate Disposal.

"Palmer" Ideal Hammocks: made of closely woven materials, in oriental stripes, with upholstered headrest. \$1.00 value..... 65c  
rest. \$1.00 value.....  
Hammocks, of oriental weave, with deep valance; upholstered headrest and good, roomy space; durable and comfortable. \$1.75 value..... \$1.29  
Extra Strong Hammocks: made of white or khaki canvas; finished with deep valance and large upholstered headrest in stationery or throw-back style. \$3.00 value..... \$3.29  
Hammock Store—Third Floor.

## CONTINUING TOMORROW THE SALE OF Sheer Midsummer Dresses \$5.00 That Were \$15.00 and \$16.50, at.....

The eager crowds were certainly not disappointed today when they purchased from these dainty frocks. Neither will you be tomorrow, for they certainly are beauties—taken from our regular stocks of High-class Summer Dresses. You May Choose From  
Dresses of Striped Voile Dresses of White Linen Dresses of Colored Linen  
Dresses of Checked Tissue Dresses of Dolly Varden Voile  
In the very prettiest of pretty styles this season. All sizes in the lot, but not in each style. Hurry here for yours! Dress Store—Second Floor.

## IN THE KITCHEN AND PANTRY. COOKING RECIPES WORTH KNOWING

### Tripe and Onions.

One and one-half pounds tripe, one large onion, one pint milk, pepper and salt. Scald tripe and cut into neat pieces. Peel onion and boil in salt and water fifteen minutes. Chop onion and sprinkle flour on gradually; put milk into saucepan, add the onion and flour, stir until sauce boils; put tripe in pan and simmer for one and one-half hours; add seasoning to taste and serve hot.

### Cream Peach Pie.

Line a pie plate with good pastry and fill with halved peaches, pared and stoned; sprinkle thickly with sugar, lay over all an upper crust, buttering the edge where it will touch lower layer of pastry. Bake quickly. While it is still hot, lift the crust, stir a cream into it made of a cup milk, the whipped whites of two eggs, a tablespoon of sugar and a small teaspoon cornstarch. This should be cooked three minutes, the milk heated first in a double-boiler; the other ingredients added to this and all perfectly cooked before it is poured into the pie.

### Larded Shoulder of Mutton.

Make deep narrow cuts in shoulder of mutton with a sharp knife, in these incisions insert strip of fat pork, which should be long enough to project a little way on each side. Lay butter in dripping pan, dash two cups of boiling water over it, cover with another pan, bake two hours, basting from time to time with its own gravy. When it is tender uncover and brown, basting twice with butter and currant jelly. Keep the meat hot while straining and thickening the gravy left in the pan. Serve gravy to table in a boat.

### Sardines With Sliced Tomatoes.

One box sardines, one-half pound tomatoes, vinegar, slice tomatoes and soak in vinegar one hour. Remove sardines from box in a block in center of flat dish. Surround the sardines with a wall of sliced tomatoes and place a little of the tomatoes and few sprigs of watercress round edges as a garnish.

### Salmon Loaf.

Take leftover cold salmon or canned, one pint salmon minced fine, one cup bread crumbs, three well beaten eggs, one cup cream, salt and pepper to taste. Bake in a buttered pan, pressing well done. When cold slice thin.

### Five-Minute Cake.

The weight of two eggs in granulated sugar and flour, one large teaspoon baking powder, flavoring; separate the whites and yolks of the eggs, put onto a plate and beat throughout. Add the whites, which must be quite stiff, to the yolks, stirring with a metal spoon. Stir the sugar and flour gradually into the eggs. Lastly add baking powder and flavoring. Grease two Washington pie tins, put half the mixture into each and make the top smooth with a knife. Bake in a very hot oven for five minutes. When cool spread jam in between and dust with sugar.

### Kidney Beans With Sauce.

Soak the beans over night, in the morning boil until soft. Twenty-five minutes before dinner drain the beans from the water in which they were cooked and put them over the fire with a cupful of gravy reserved from the beef heart; simmer fifteen minutes and serve.

### Pineapple Pie.

Peel a pineapple, cut into dice; line a pie dish with good paste and lay the

